



DANIEL *et* DANIEL 
CATERING & EVENTS

Fall-Winter Cocktail Reception

248 Carlton Street, Toronto

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www.danieletdaniel.ca

*“Exceeding expectations,
one plate at a time.”*

Our Seasonal Collections feature new catering dishes created by our culinary team. The following pages feature our new collection, our most popular items from recent collections and perennial favourites to give you an idea of the breadth and depth of our offerings. Based on our conversation with you, we'll develop and propose a custom curated menu for your event that is balanced both in flavour and nutrition. We often recommend mixing and matching collections within the same season and can always dig deeper into the catalogue to find the right fit for you and your event. Contact us for a free consultation to get started.

Many of these items have vegetarian, gluten free and vegan alternatives. We are happy to accommodate any individual allergy or dietary requirement you or your guest may have. Please advise us if you or any of your guest have any allergies or dietary requirements and we'll make sure they have an amazing culinary experience.





Cool

Burnt Eggplant Relish

Green Lentil Hummus, Crispy Papadum

Peking Duck Crêpe

Cucumber, Red & Green Pepper, Hoisin Sauce

Steak Frites

Shaved Striploin, Horseradish Pesto Aioli, Purple Basil,
Maldon Salt, Potato Chip (GS)

Carrot Nigiri

Crispy Nori Rice Cake, Cilantro Pearls

Jumbo Shrimp

Caper Aioli, Smoked Black Olives, Salt, Micro Greens

Goat Cheese Nougat

Pickled Beet Tartar, Seed Cracker

Chinese Chicken Salad Wrap

Chicken, Carrot, Cabbage, Sesame, Coriander,
Mandarin Orange, Rice Roll, Sweet and Spicy Vinaigrette
(GS/DS)

Warm

Cauliflower Shawarma

Crispy Chickpea Fritter, Green Tahini, Cucumber,
& Pickled Turnip Salsa (VE)

Mini Beef Wellington

Whitefish Taco

Cilantro Crema, Cabbage, Pickled Jalapeno

Filipino Breakfast

Garlic Fried Rice, Spicy Sausage, Sous Vide Egg

Short Rib Tagine

Almond, Apricot (GS)

Double Baked Potato

Smoked Bacon, Cheddar Cheese, Sour Cream, Chives

Barbacoa Lamb, Queso Fresco Springroll

Lime Fluid Gel, Roast Tomato Jalapeno Sauce





Indulgence

Petit Tarte Tatin

Sable Breton, Caramelized Apple (NS)

Banana Lollipop

Banana Compote, Milk Chocolate Ganache

Pumpkin Spice Donut

Baked Pumpkin Donut, Vanilla Spice Glaze

Tarte Tropeziennne

Brioche, Elderflower Syrup, Grapefruit Ganache,
Orange Crumb (V/NS)

Fall Winter Tarts

Chocolate Salted Caramel, Apple Crumble,
Pumpkin, Maple Walnut, Cherry, Cranberry Almond

Lemon Olive Oil Cake

Kefir & Chocolate Joe Louis

Kefir Leaf Buttercream, Vanilla Sponge, Lime Dust

Tahini Millionaire Shortbread

Shortbread Crust, Halva Caramel, Chocolate (NS)